

**IN THE CLAIMS:**

The following is a complete listing of claims in this application.

Claims 1-18 (canceled).

19. (currently amended) Method for ~~kneading~~ processing dough containing soft wheat flour, comprising kneading the dough in the presence of wetting water and leaven for at least two minutes in a kneading machine using at least one mechanical agitator, in the presence of ozone, and permitting fermentation of the kneaded dough,

said kneading taking place under a gaseous phase in the kneading machine of pressure between 1.1 and 1.6 absolute bars,

wherein the ozone is added to the kneading machine in a quantity such that a ratio of grams of ozone added per hour to quantity of dough produced in kilograms per hour is between 0.004 and 0.06, and

wherein at least part of the ozone added is supplied in dissolved form in the wetting water added to the flour.

20. (previously presented) Method according to claim 19, wherein the wetting water containing dissolved ozone is prepared from a vector gas containing ozone.

21. (previously presented) Method according to claim 20, wherein the vector gas is air, oxygen or a mixture thereof.

22. (previously presented) Method according to claim 19, wherein the wetting water is ozonated or hyper-ozonated, and is prepared using a bubbling-type dissolution reactor equipped with a porous device, operating with or without a pressurized gaseous headspace, using pressure dissolution devices of single or multi-stage hydro-ejector type, or using pressure boosters or compressors of dry or liquid ring-type.

23. (previously presented) Method according to claim 19, wherein the wetting water has a pressure between 0.5 and 2.2

absolute bars.

24. (previously presented) Method according to claim 23, wherein the pressure of the wetting water is between 1.7 and 1.9 absolute bars.

25. (currently amended) Method according to claim ~~4~~ 19, additionally comprising supplying ozone to a gaseous headspace in the kneading machine.

26. (previously presented) Method according to claim 25, wherein the ozone is added to the gaseous headspace in the kneading machine from a vector gas containing ozone.

27. (previously presented) Method according to claim 26, wherein the vector gas is air, oxygen or a mixture thereof.

28. (previously presented) Method according to claim 19, wherein the pressure in the gaseous phase is between 1.3 and 1.5 absolute bars.

29. (previously presented) Method according to claim 19, wherein ozone is added selectively, sequentially, continuously or through use of successive sequences of ozone in the wetting water and ozone supplied to a gaseous headspace in the kneading machine.

30. (previously presented) Method according to claim 19, wherein the kneading is conventional, intensive or hyper-intensive.

31. (previously presented) Method according to claim 19, wherein the kneading is performed solely by at least one said mechanical agitator, excluding any mixing systems using injection of water under high pressure.

Claims 32-36 (canceled).

37. (previously presented) Method according to claim 19, wherein oxidation of protein fractions occurs during the kneading, the oxidation occurring as a result of the presence of oxidizers consisting of oxygen and said ozone.

38. (new) Method according to claim 19, wherein the leaven is yeast.